



VILLANOVA

PIÙ VITE, DAL 1499

# SAUVIGNON

COLLIO 2019



## Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

## Grapes

100% Sauvignon

## Vine training system

Guyot

## First vintage produced

1964

## Alcohol

12.50% Vol.

## Total acidity

5.60 g/l

## Harvest method

Manual

## Aging

90% in steel and 10% left in oak tonneaux for 6 months with frequent batonnage.

## Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

## Cork

One piece natural cork.

## Tasting notes

It is a complex white wine. Its color is yellow with barely pronounced green highlights. Perfumes are a continuous evolution of a thousand floral and vegetable essences, all well mixed together, with hints of mint, until you reach the elderberry. It is a full but fragrant and savory wine.

## Food pairings

Winning with asparagus, creamy vegetable soups and risotto. With a nice grilled fish, its bouquet is enhanced. It can be paired also with slightly hot and spicy dishes. It should be served at 14 ° C.



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAGN FINANCED ACCORDING  
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